

# OX HARDY

McLAREN VALE

## 2021 SLATE SHIRAZ

### BACKGROUND

When Thomas Hardy purchased the Upper Tintara Vineyard in McLaren Vale in the late 1870s, it heralded the foundation of one of Australia's greatest winemaking dynasties. The original winery, later extended and improved by Hardy, was built by the legendary Dr A.C. Kelly in 1863, the slate mined at nearby Delabole quarry in the Willunga Hills. These fermenters were last used in the late 1920s but with just beeswax and the humble hosepipe, we brought them back to life in 2018.

### VINTAGE CONDITIONS

Vintage 2021 was celebrated as one of the century's finest, boasting high yields and exceptional quality due to warm weather and perfectly timed rain.

### WINEMAKING

2.5 tonnes of fruit from the Moreton Bay block of the Upper Tintara vineyard was destemmed, crushed and chilled before being bucketed by hand into an open slate fermenter of the original 1920's Tintara winery. Ably assisted by wild yeast, the lively ferment was hand plunged three times a day over a period of 9 days, after which the wine was pumped out and skins dug out with bucket and shovel. Skins were basket-pressed to seasoned French oak (Radoux and Francoise Freres hogsheads) for 16 months maturation before bottling on April 14th, 2023.



#### WINEMAKER

Andrew Hardy

#### APPELLATION

Blewitt Springs - McLaren Vale

#### VARIETY

Shiraz

#### VINTAGE

2021

#### COLOUR

Black with purple hues

#### AROMA

Spice, dark florals and earth

#### PALATE

Intense blackberry and liquorice. Medium-bodied with grippy, powdery tannins that move through to a long, smooth finish.

#### CELLARING POTENTIAL

5-15 years

#### TECHNICAL

Alc 14.5% - TA 6.88 - RS 0.5 - pH 3.44

